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Sunday, December 11
The Spirit of the Holidays 2011

Saturday, January 21
Goose Ridge Tour & Seminar

Sunday, March 4
Open That Bottle Night 13

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The Spirit of the Holidays 2011

Les Domingos and Sue McCargar
 Members, TCWS Board of Directors

Thanksgiving is a memory, the trees are bare, snow covers our mountain passes and the ski season has begun; therefore, we know December is here and yes, the holiday season. So with that, a final reminder to mark your calendars and plan to gather with fellow Tri-Cities Wine Society members and guests **Sunday, December 11, 1:00 to 3:00 p.m., Allied Arts Center & Gallery, Richland.** Come and enjoy medal-winning wines from the Tri-Cities Wine Festival along with a selection of delectable holiday appetizers prepared by your Society board of directors.

Further, there will be a variety of door prizes, plus a selection of themed gift baskets and other items. Upon arrival, each person will receive a ticket for a door prize; additional tickets can be purchased for a "donation." Like last year, event proceeds will be dedicated to support the Society's scholarship endeavors for students in area viticulture and enology programs through the Washington Wine Industry Foundation.

Then, too, the gallery is "aglow" with holiday decorations and artwork. In fact, this year's gallery show will be **"Gallery Aglow,"** featuring the gallery's artists. Guests will be able to view the work of local artists, support the arts in our community, enjoy some wine and food, and have the opportunity to browse the gallery's gift shop to find something for that favorite person, or persons!



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Goose Ridge Tour & Seminar:

What is this Wine?

Sue McCargar
 Member, TCWS Board of Directors



Get your taste buds ready! Can you identify a wine varietal when tasted blind, that is, without seeing the label? **At the Society's first 2012 event, Saturday, January 21,** you can learn how to do this, not only by identifying what a wine is, but what it isn't. We will participate in small groups to taste and identify 4 red wines. Steve Womack, Goose Ridge Vineyards and Estate Winery's sales and tasting room manager, will lead this fun, interactive activity. Steve joined Goose Ridge in 2005, bringing his expertise in food and wine from 20 years at Birchfield Manor in Yakima.

But first, we will tour the winery's large production facility in the middle of its vineyards. Goose Ridge's 1600-acre vineyard is one of the largest in the state and provides premium-quality grapes for many other Washington wineries, besides its own. The 33,000-square-foot winemaking facility was built just in time for the 2008 crush. Its biggest client is Chateau Ste Michelle. The vineyard is at the junction of Interstates 82 and 182 – it's almost impossible to drive from Walla Walla to Prosser without seeing it.

Owners, the Monson family, believe great wines start in the vineyard, and they are committed to producing consistent, high-quality, memorable wines through sound viticulture practices, site selection with low-yield vineyards and artisan winemaking. The Goose Ridge vineyards

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December President's Message

Ted Davis, TCWS President



Wine Festival – Positive Feedback!

Hope you all enjoyed yourself as much as I did at this year's Festival. The Friday evening dinner was simply spectacular, and the Saturday afternoon educationally focused seminar just that – educational, with those attending expressing appreciation for the opportunity to learn. We had 94 wineries represented and about 430 wines available for sampling at the Saturday evening gala public tasting, along with wonderful food from 8 area restaurants and caterers plus the Three Rivers Convention Center. This year's judges awarded a record number of medals to the participating wineries.

Dolly Ammann and Blaine Hulse co-chaired the entire effort, which is now a year-round planning endeavor. Without their team of dedicated volunteers, and the many hours many of them contributed, there would not have been a Festival. Thanks also go to the many volunteers who helped during Festival week.

Festival Wine Judging How is it done?

Many of you have asked – how are the Festival wines judged? So, here is our process. All wines sampled at the Festival gala public tasting have been evaluated by a panel of judges over several days prior to the public tasting. Wines sampled at the public tasting must be the same as those judged. The judging panel has individuals with the following type qualifications: certified sommeliers or masters of wine; food/wine industry professionals; an industry wine writer; or, national/international professional wine judge. Additionally, we strive for a geographical balance of judges: from the Pacific Northwest and outside the area; judges who previously have judged at the Festival; and/or judges who represent a broad spectrum of backgrounds. Bottom line – we strive for balance and across-the-board representation.

Wines are evaluated based on the classic characteristics of the grape. Sensory factors such as nose, tannins, acid, fruit and general balance play key roles in determining a wine's award. The wines are presented in flights of, for example, 15 to 20 within the same category. The judging is "blind;" that is, each wine comes only in a numbered glass. The judges only know the varietal or blend, year and in some cases percent of residual sugar. They do not know winery names, wine names, blending or AVA of the grapes.

The judges are instructed to put personal wine preferences aside and to judge each wine on its merits and not against others in the flight. After each judge makes his or her evaluation, all are asked by a moderator to rate each wine as either gold, silver, bronze or no award, and the results are tallied. No award does not mean the wine is bad but,

just that it had a noticeable flaw(s). Based on the judges' follow-on discussion, a final award decision is agreed to for each wine. There are instances when the panel will re-evaluate a given wine because a consensus cannot be reached on an award.

A double gold is awarded if the entire panel awards a gold medal to a specific wine, whether a varietal, or a blend, which is also referred to as a class. Certain varietals such as Cabernet, Merlot, Syrah and Riesling normally garner the most entries. The panel will return to the gold winners from these varietals and blends, and select a best of varietal or best of class. On the final day, the panel is presented the best of varietal/class winners in numbered glasses from freshly opened bottles of each, and asked to select a best of show. They still do not know the winery or other specific identifying details about the winery.

Between the flights the judges cleanse and refresh their palates with plain sparkling water; slices of unseasoned rare roast beef; dry, non-salted crackers and/or bread with olive oil; and celery sticks. Judges never swallow but use dump or spit buckets to collect evaluated wines. It is a fun process to moderate, and I always have learned from listening to the judge's comments during the process.

Note: All this year's awardees are listed on the Festival web site: www.tcwinefest.com. Because wine tasting is so individual, awards are what one panel felt on one day. Your likes may be entirely different than a judging panel. That's OK! Drink what you like, and use any award for what it is – a panel's opinion.

Question for the Month

What does "softness" in wine mean? Find the answer below.

Wine Definitions

- *Bouquet* – the complex aromas, especially in aged wine.
- *Legs* – the streams of wine surrounding the glass after swirling; a mythical indicator of wine quality.
- *Noble Rot (Botrytis)* – mold that breaks through grape skins and causes dehydration, which then causes exceptionally high sugar content, a necessity for making dessert wines.
- *Tartaric Acid* – the principal acid in grapes, promoting flavor and aging in wine.

Wine Question Answer

Softness comes from ripeness. The more mature the grapes are when they're harvested, the softer the wine will feel on the palate. That's because complete ripeness leads to mature tannins, and the more mature the tannins, the less astringent and softer the wine will feel. ♦



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The Spirit of the Holidays 2011

So, we hope you can join us **Sunday, December 11, 1:00 to 3:00 p.m., Allied Arts Center & Gallery, Richland**, for an afternoon of artwork, shopping, wine, food and pre-holiday enjoyment in a relaxed atmosphere – **all to help benefit the local arts community and the Society's scholarship endeavors.** ♦

The Spirit of the Holidays 2011
Chairman: Les Domingos

Date: Sunday, December 11
Time: 1:00 to 3:00 p.m.
Location: Allied Arts Center & Gallery
89 Lee Blvd., Richland
Price: Members, \$25; guests, \$30
Limit: 48
Type: Festive casual, stand-up, limited seating
Bring: 1 wine glass per person
Cutoff date: Wednesday, December 7
Cancellation Policy: For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Wednesday, December 7.** ♦



Taste Back: Time and Terroir

Brett Simpson

Member, TCWS Board of Directors

The “Time and Terroir” technical seminar presented Saturday afternoon, November 5, as part of the 33rd Tri-Cities Wine Festival was a cozy event. We hosted guests visiting as far away as Detroit and New York City. Our speaker, Matt Dodson, from Alexandria Nicole Cellars, led us through an enjoyable 90-minute session of tasting and discussion regarding the character of wines sourced from Destiny Ridge Vineyard in the Horse Heaven Hills AVA. Alexandria Nicole Cellars Estate Merlot and the Mackay Restaurant Group’s Duck Press Red Table Wine were compared and contrasted as they each evolved over time – 3 corresponding years: 2005, 2007 and 2008.

The consensus favorite was the 2007 Estate Merlot. This particular wine seems to be hitting its stride and showed really well. Common remarks from participants included elegant, “feminine” and hints of dark chocolate. Further, one of the more interesting observations from participants was the influence of the Mackay Group’s sommeliers on the style of their wines. The Duck Press Red had a noticeable “designed” element, distinct from the Alexandria Nicole Cellars brand wines, even though the same people make them. These wines are meant to complement hearty, aged steaks and game meats as opposed to drinking them on their own.

Finally, all participants expressed appreciation for the time and personal attention the seminar was able to provide – a guided “private tasting” of one of Washington State’s premier wineries. ♦

TCWS Event Policy

Attendance Confirmation

No tickets will be issued. In case the event is full when your reservation is received, you will be notified and put on the waiting list.

Courtesy

Event attendees are reminded that strong smells deter from an enjoyable tasting experience. Please be considerate and do not wear perfume or after-shave when coming to an event.

Guest Policy

With our banquet permit, events are open only to members and their guests. Guests must be sponsored by a TCWS member.

Liquor Consumption

Only wine served by the Society may be consumed during our events.

Minimum Age 21 At All Events

The Washington Liquor Control Board regulations tied to our banquet permit prohibit any minors from attending our events. Only persons minimum 21 years of age are allowed at monthly program events or at the Tri-Cities Wine Festival.

Non-drinker Policy

Requests to attend an event as a “non-drinker” will be approved or disapproved on a case-by-case basis by the event’s committee. Decisions will be based on the type of event. ♦

Welcome New Members!



Kevin & Michele Crowley

Dawn Gerhard

Rod & Jeanene Landby

Ryan Maloney & Claire McCool

Scott & Caryn McClellan

Bob Oliver

Steven & Linda Sealock

John & Jan Shea

Joel & Lynn Tanasse

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Goose Ridge Tour & Seminar: What is this Wine?

produced a million gallons of wine – about 400,000 cases – last year, according to Steve. Only 10-12 percent of the premium grapes are used for Goose Ridge estate wines; the rest are sold to other wineries – at times up to 20 different wineries – as wine juice or finished wines.

The first vineyard was planted in 1998 and is now showing its promise. Goose Ridge wines get consistently high ratings from *Wine Spectator*, particularly the reds. For example, the 2006 Vireo, a red blend, was named



#41 in the *Wine Spectator's* Top 100 of 2010.

The reds got their start under Charles Hoppes, who brought Goose Ridge to where it is today. “Charlie” makes wines for several area wineries, besides for his own winery, Fidélitas. However, the family realized they would need their own full-time winemaker because of the direction they wanted to grow. Steve said, “Charlie told the family the only other person who was going to replace him was Kendall [Mix], so Charlie helped us go out and recruit Kendall.”

Kendall joined the Goose Ridge team as head winemaker in April 2010. He is a veteran Columbia Valley winemaker with more than 20 years experience. Goose Ridge was the featured spotlight in the July 2011 *Wine Press Northwest*. (If you don't have the magazine, you can read the article by going to: www.gooseridge.com; then, click on the “Wine Press NW featuring Goose Ridge” link in the middle of the welcome page.)

After the seminar, we will partake of a selection of “comfort foods” as we enjoy the ambience of the fireplace in the winery's new Tuscan-style tasting room. Watch for next month's *EVOE* to learn more about Goose Ridge wines and their winemaker, Kendall Mix. We hope you can join us for this special tour and seminar. (Source for article information: www.gooseridge.com and the July 2011 *Wine Press Northwest* magazine.)

Goose Ridge Tour and Seminar: What is this Wine?

Chairmen: *Chuck and Sue McCargar*

Date: Saturday, January 21
Time: 4:00 to 7:00 p.m.
Location: Goose Ridge Tasting Room
16304 N. Dallas Rd., Richland
Price: Members, \$35; guests, \$40
Limit: 36
Type: Educational – tour and seminar
Bring: Inquisitive mind; receptive palate
Cutoff date: **Tuesday, January 17**
Cancellation Policy: For a full refund, cancellation must be made by phone **Sue McCargar, 627-2210**, on or before **Tuesday, January 17**.

Looking Ahead

March 2011

Open that Bottle Night 13

Granted, it may be hard for many of us to think past the current holiday season, but trust, the Society's Program Committee is already well into planning for Society 2012 events. This includes **Open that Bottle Night 13, Sunday, March 4, The Country Gentleman**. Have you marked your calendars and reserved the date?

As announced in last month's *EVOE*, this will be the Society's third year participating in this worldwide event. It is an opportunity for attendees to bring a bottle of wine and share stories about their wine. It is also a great opportunity to share some special wines, learn why and when they were purchased, learn how they were stored, and more.

Does it have to be an expensive wine? No. Does it need to be something you believe others would enjoy, and that you want and would be pleased to share? Yes. Along with the wines, there will be food to complement a variety of wines. So, back by popular demand – Open that Bottle Night 13.

For those who may not be familiar with how this event got started – former *Wall Street Journal* writers John Brecher and Dorothy Gaiter started the event 13 years ago; it now has a worldwide following. As they wrote, it is “a celebration of friends, family and memories during which all of us finally drink that wine that is otherwise simply too special to open.” You know, the bottle you may have forgotten you have or the one you've had tucked away for a number of years and saving for that special occasion.

So, we hope your interest is piqued! More details in future *EVOEs*. Happy Holidays! ♦



Perfect
HARMONY

Gala Wine & Art Auction
Multi-course Wine Dinner
Meadow Springs Country Club
Saturday, March 31, 2012

Membership Application/Renewal and Event Sign-Up

Single: \$ 25.00 **Couple: \$ 35.00**
 New **Renewal**
 Referred by: _____

Name 1 _____
 Name 2 _____
 Address _____

 City, State, ZIP _____
 Phone Number _____
 E-mail 1* _____
 E-mail 2* _____

How would you like to receive the *EVOE* newsletter?
 E-mail (current e-mail address requested*)
 U.S. mail
 Both E-mail and U.S. mail

The Spirit of the Holidays 2011 – Sunday, December 11, 2011

Members \$25
Guests \$30
 Number of members attending ____
 Number of guests attending ____
 Limit: 48
 Would like to help at the event

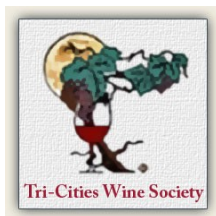
Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 E-mail _____

Goose Ridge Tour & Seminar: What is This Wine? – Saturday, January 21, 2012

Members \$35
Guests \$40
 Number of members attending ____
 Number of guests attending ____
 Limit: 36
 Would like to help at the event

Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 E-mail _____

Mail Payment with Coupon to:
Tri-Cities Wine Society
P.O. Box 1142
Richland, WA 99352



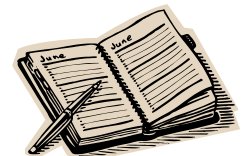
Membership Renewal

**Tri-Cities Wine Society memberships
are for one year**

If you do not remember when your membership expires:

- Members who receive the newsletter by mail can find their renewal date on the mailing label; or
- Contact the Tri-Cities Wine Society membership chairman, Scott Abernethy, at 509-783-8801, or by e-mail at: tcwinesocietymembership@gmail.com.

Thank you for your help in keeping your membership record current. ♦



Do you have a new postal address?
 Did you recently change your e-mail address?
 If yes, or if you haven't seen an e-mail or *EVOE* newsletter for awhile, contact Scott Abernethy at 509-783-8801 or by e-mail at: tcwinesocietymembership@gmail.com.

You can also check our web site at:
<http://tricitiewinesociety.org/web/> to access the latest *EVOE*. Download FREE Acrobat Reader [here](http://www.adobe.com/products/acrobat/readstep2_allversions.html) or go to www.adobe.com/products/acrobat/readstep2_allversions.html.

2011 December Wine Events Around The Pacific Northwest

Holiday Barrel Tasting, Dec. 2-4, Walla Walla, WA. Winter in the Walla Walla Valley with fresh fallen snow carpeting the tops of the Blue Mountains makes for a post-card vista and backdrop for the 2011 Holiday Barrel Tasting Weekend. Over 70 of the Valley's wineries will be decked-out for the holidays, welcoming thousands of guests, while offering a variety of festivities as unique as the wineries themselves. Whether it is a locally catered spread, the infamous "Battle of the Soups," or local hand-crafted chocolates, each winery will offer something special. Winemakers will introduce their new wines, and future wines still in the barrel. Visitors can be the first to enjoy the new vintages and take home wines, many of which can be found only at the wineries or tasting rooms. We hope you will plan to spend the Holiday Barrel weekend with the Valley's wineries.

St. Nicholas Day Open House, Dec. 3-4, Woodinville, WA. The wineries of Woodinville wine country will open their doors from 11:00 a.m. to 4:00 p.m. for the annual St. Nicholas Day Open House. Weekend passes are \$55 and Sunday-only passes \$40. Guests will have the opportunity to taste wines from exclusive boutique wineries as well as selections from a few of Woodinville's more well-known participants. This will be a unique and festive holiday event where you can discover new wineries, meet winemakers and learn about future releases. This is a perfect opportunity to stock up on your favorite wines for the holidays and get that special something for family, friends and co-workers. For more information, contact Cynthia Daste at 425-205-4394, or e-mail cdaste@woodinvillewinecountry.com, or go to <http://www.woodinvillewinecountry.com>. ♦

This newsletter is also accessible
on the web at
<http://tricitiewinesociety.org/web/>

carolynchwammann@gmail.com

Contact us!
Need any info? Have an idea?

Dolly Ammann

Newsletter of the
Tri-Cities Wine Society

EVOE

Tri-Cities Wine Society
PO Box 1142
Richland, WA 99352

